

EXCHANGE OF OPINIONS BY READERS OF THE WOMAN'S PAGE—BEAUTY HINTS—DAILY FASHION

HAVE YOU EVER ENCOURAGED THE JUVENILE BEGGAR?

Criminal Parents Who Teach Their Children to Live by Their Wits Growing in Number. Art of Letter Writing

WHILE the professional beggar is seen less frequently nowadays than he was ten or fifteen years ago, I have noticed an alarming tendency on the part of little boys, supposedly selling papers or candy on the street, to "beg." One approached me the other night and mumbled something about a few pennies; never a word about his papers. These were tucked under his arm and probably carried just for effect.



Yvetttes

One hates to refuse a child like this, but it always seems to me that the moral effect of success in this particular venture will be to strengthen the child's belief in his parents' evident maxim that "the world owes him a living" and to prevent his ever becoming a useful member of society.

A correspondent who has evidently had a similar experience writes me: "Has modernization banished such commendable and endearing traits in childhood character as modesty and pride? Are many children the victims of a lack of moral strength?"

"Scarcely a week ago, while patiently waiting to have my wants attended to in the candy shop of one of the largest stores in town, I experienced a most disappointing discovery, which was still further augmented by an occurrence of an hour later. A little girl approached me as I was about to leave and said in a manner noticeably lacking in timidity, 'Lady, will you buy me some candy?'

"I had observed the child gazing somewhat wistfully at the confections and was thoroughly startled by this display of an absence of maidenly pride. Then quite suddenly I was overwhelmed with this idea—with what faculty any one could persuade that child to accompany them anywhere. Incidentally, I did not buy the candy.

"About an hour later as mother and I were purchasing tickets for a 'movie' two boys confronted me, and the more loquacious of the two said, 'Lady, take us in?'

"Those three children, not possessing the wherewithal to indulge in little luxuries which they desired, without a blush had resorted to begging in order to satiate those unnecessary but very normal desires.

"In all probability, if their much-wished-for pleasures had been provided their success would have been an inducement to the continuance of such actions and might have appeared as an approbation of this unwarranted beggary. And yet conscience troubles me not a little for what a stony-hearted individual I might have seemed to them.

"Now, what would you have done personally under the circumstances? Would you have acquiesced to their wishes and created a still greater desire to obtain luxuries and necessities sans physical effort in the future, and thereby provide an incentive to repeated begging, or would you have refused their childish pleas and in so doing openly discouraged the means they employed to secure these frivolities?"

MY MARRIED LIFE

By ADELE GARRISON

The Aftermath

"MRS. GRAHAM?" Harry Underwood's voice was as smooth as ever. I told myself as I listened that I should never overcome my dislike and fear of this man. "Yes," I said shortly.

them for a time this morning—tell that to the marines, my dear, not to your Uncle Dudley. But don't you care. I'll never mention it to Dicky, you my honor, even if you are the most precious little lady I know."

"Very clever, upon my word." The smooth voice at the other end of the telephone held a note of mockery now. "You'll do, decidedly. I don't think you had it in you. Girls with saintly Puritan faces like yours shouldn't be able to tell such good news on such short notice. Where did you get your practice?"

"A TEMPTING THOUGHT The insouciance of him! The insufferable insolence! How I wished I had the power to strike from his face the mocking smile I knew it must wear. What was it Jack had said of this man? 'I have seen you,' he hadn't even the privilege of knocking him down without making things worse for you."

"But there was a man who did have that power. It was not angry, 'you mean to say that you don't mind my word?'" "That you have your rings," he interrupted. "Oh, no, I understand you must have found them. But that you did not lose

"I will telephone her myself, immediately," I said, ignoring the way he was trying to establish an understanding between us about the events of the morning. "Very well, I'll see you then, later. Good-by," and he hung up the receiver, and after a moment took it down again. "Chelsea, 811," I said in answer to central's request for "number."

Whether Dicky was still angry or not, I felt that I could not wait another minute to hear his voice.

(CONTINUED TOMORROW) (Copyright.)

WELL-DRESSED GIRL'S DIARY



An elaborate evening wrap of velvet and fur.

ONE of the most elaborate of the season's evening wraps is of gold-colored velvet. The lining is a blue brocade silk in a large flower design. Heavy gold fringe finishes the bottom, and kolinsky fur is used for the collar and cuffs. The collar is extended down one side of the front, concealing the fastening. The wide, kimono sleeves permit glimpses of the blue lining to be seen.

Life Only one springtime for the sowing; And one brief summer for the growing; Only one autumn for the reaping; Of harvest for the winter's keeping.

—Charles L. O'Donnell, (Copyright.)

HOW YOU MAY OVERCOME REDNESS OF NOSE AND FACE

By LUCREZIA BORI

The Famous Spanish Prima Donna



"MY NOSE is often so red that my brothers laughingly accuse me of 'tipping.' While I take their fun good-naturedly, I often feel embarrassed. They would not hurt me for the world if they realized how I feel about this affliction. I would be eternally grateful if you would tell me of something that will overcome this distressing condition."

Two valuable lotions Like other blemishes to beauty, this redness of the face is curable only by discarding which of the several causes to ascribe it to and remove the cause. Consult your physician and he will get to the root of the redness. There are excellent applications that will aid in a cure, and one of the best of these is a lotion the formula of which is printed below:

Boiled water 1 dram Potassium iodide 1/2 ounce Thoroughly blend the iodide and water before adding the glycerin.

Apply the lotion to the face or nose with a piece of antiseptic gauze or a bit of linen every night and morning. Discontinue its use for a while when you notice that the skin is beginning to clear.

water and apply the lotion to the face several times a day, allowing it to dry on the skin. Like the first remedy, its effect upon the skin should be closely watched, and, should it cause dryness, must be discontinued for three or four days.

AVOID TIGHT CLOTHING A lotion that will whiten the surface skin contains the ingredients mentioned in this recipe:

Powdered calamine 1 dram Zinc oxide 30 grains Cherry laurel water 1/2 ounce This lotion should be well shaken before it is mopped over the nose or face. It may be used both morning and evening.

When the redness of the nose has become chronic you will have to seek medical aid. A treatment will follow which will include tonics to be taken internally, a special diet and proper exercise which will improve the circulation of your blood by exercise in the open air. Stimulating beverages, such as tea and coffee, should be avoided, as they increase the heart action and cause the face to become flushed. Then, too, you must never wear tight clothing of any sort. Gloves, corsets, shoes and other wearing apparel must be comfortably loose, so that the circulation will not be interfered with.

A shiny or oily nose may be made to look a little better by frequent bathing in some good cologne water and by dusting with a pure rice powder. If the pores of the nose are too large for beauty they can be reduced by using diluted tincture of benzoin. The correct proportion is a teaspoonful to a pint of warm water. It will take weeks before you will notice that the color is gradually fading from your nose, but if you faithfully follow the suggestions given above and the advice of your physician, the blemish can be corrected. (Copyright.)

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HOUSEHOLD HELPS

Four Simple Dessert Recipes

EVEN the child who doesn't like milk with what patience we can for her answer, which by the way, invariably is given in coming. When it finally arrives we tear it open and run through it, only to find not the slightest reference to our query. Why go on? All of us can recall scores of similar instances.

"A bright, joyous letter has the same effect on one as has a chance meeting with a sunny-faced, jolly friend. And it is not even necessary to be a brilliant conversationalist in order to turn the trick. The most-looked-for letters I receive—the kind that lift me out of myself and put me in a good humor with the world—come from a little woman whom I have more than once heard classed as dull. It is only in 'a paper talk' that she is at her best."

CHOCOLATE JUNKET One-half cupful of sugar, one-quarter of sliced almonds, four eggs, three tablespoonfuls of sugar, one and one-half cupfuls of milk, one-quarter teaspoonful of salt. Cook one-half cupful of sugar to caramelize, then add the sliced almonds and cook one minute more. Pour the mixture over the bottom and sides of a pudding mold. Beat together four yolks and only two whites of eggs, add the milk, sugar and

CHOCOLATE CUSTARD Two tablespoonfuls of sugar, two-thirds teaspoonful of cornstarch, one and one-half cupfuls of milk, one-quarter of scalded milk, one-quarter teaspoonful of vanilla, yolk of one egg, salt. Mix the sugar, cornstarch, cocoa and salt together and pour this milk on gradually. Cook in a double boiler for eight minutes. Beat the egg yolk slightly, and add some of the mixture to dilute it, then pour into the rest of the mixture and cook for one minute. Strain, cool, add the vanilla and pour into individual glass cups.

CARAMEL JUNKET One cupful of milk, three tablespoonfuls of sugar, three tablespoonfuls of water, salt, one-quarter junket tablet. Stir two tablespoonfuls of sugar in a saucepan until dissolved, then add the water and become brown, then add the water and cook until syrupy. Pour this syrup, one tablespoonful of sugar and a dash of salt into the warm milk; add the junket and mix well. Beat in a teaspoonful of warm water and pour into cups. This will make two cups of junket.

NUT CUSTARD One-half cupful of sugar, one-quarter of sliced almonds, four eggs, three tablespoonfuls of sugar, one and one-half cupfuls of milk, one-quarter teaspoonful of salt. Cook one-half cupful of sugar to caramelize, then add the sliced almonds and cook one minute more. Pour the mixture over the bottom and sides of a pudding mold. Beat together four yolks and only two whites of eggs, add the milk, sugar and

THE CHEERFUL CHERUB Its character that counts the most. With woes my path through life is stacked But I am cheerful anyway. I hope folks notice how I act.

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THE WOMAN'S EXCHANGE

Letters and questions submitted to this department must be written on one side of the paper and signed with the name of the writer. Special queries like those given below are invited. It is understood that the editor does not necessarily endorse the sentiments expressed. All communications for this department should be addressed THE WOMAN'S EXCHANGE, Evening Ledger, Philadelphia, Pa.

TODAY'S INQUIRIES 1. What will help to prevent preserves from molding? 2. When too much alkali has been used on painted or enameled surfaces what will neutralize the bad effect? 3. When the end of a fountain pen sticks it is difficult to remove because of the smooth surface. How can it be removed?

ANSWERS TO SATURDAY'S INQUIRIES 1. When using a carpet sweeper the best results can be obtained by running the sweeper with the grain of the carpet. 2. When the kitchen range oven is not available, potatoes can be roasted if placed inside the door of the furnace. 3. If the edges of dainty colored comfortables are bound with a deep band of velvet, which is merely heated so as that it can be removed and washed frequently, the comfortables will keep clean much longer.

Nourishing Value of Nuts To the Editor of Woman's Page: Dear Madam—So many persons, while acknowledging the value of nuts as a food, do not make them a staple because of the difficulty of digesting them. However, if eaten in moderation with nut meats and the food is thoroughly masticated even a dyspeptic can digest them. Of course, some nuts contain more nourishment than others. Peanuts, for instance, are rich in fat, but they are not so rich in protein as almonds, walnuts are not so rich in protein as almonds, but they do not dry out so.

Lauds the Womanly Woman To the Editor of Woman's Page: Dear Madam—The following may be a good subject to be published on the woman's page of the Evening Ledger: There is nothing more truly lovable than the woman who is generally womanly. There is a charm in her that nothing else can give. More especially in this age of the "new girl," who seems to have a desire to be smart and to lead only in imitations, but in taste and dress, and many of them choose the smart woman's dress, the womanly woman is a real asset. She may be financially speaking, wealthy, or she may be poor, but she is a womanly woman. She is left without mother or father, or she may be a widow, but she is a womanly woman. She is a womanly woman. She is a womanly woman. She is a womanly woman.

An Economical Dinner Dish To the Editor of Woman's Page: Dear Madam—From an economical standpoint this dish is a success. It is made of potatoes, most potatoes and other vegetables and is substantial enough for luncheon. For six persons, parboil six medium-sized green potatoes, cut off ends and take out ends. Cook in salted water until tender. Drain and add a heaping cupful of broken macaroni until tender in salted water, and drain it as far as possible and place them out on a deep platter or shallow baking dish and set aside to cool. Add a cup of broken macaroni and a half of chopped beef, half a cup of heated cream, and a dash of salt. Mix well and pour meat in done and serve in the dish in which it is baked. Cooked meat may be substituted, in which case less time is required. JENNIE H. M.

Delicious German Cake To the Editor of Woman's Page: Dear Madam—In the Evening Ledger of January 15, I noticed Mrs. G. M.'s recipe for this cake. It is a wonderful recipe. I have made it many times and it is always a success. It is a very economical cake and it is very delicious. I have made it many times and it is always a success. It is a very economical cake and it is very delicious. I have made it many times and it is always a success. It is a very economical cake and it is very delicious.

Me. th Breather To the Editor of Woman's Page: Dear Madam—My little girl is certainly well, but I am worried about her because she coughs with her mouth open. In those situations I can't do anything for her. By all means have your physician examine the child for adenoids, the most frequent cause of mouth breathing. This disease is usually contracted as soon as it is discovered or it will prove tedious to the

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We can't do the impossible; we can't sell for less than we buy—we couldn't offer Fifty-Cent Coffee for 27c a pound; and you wouldn't believe us if we made such a statement. We've been in the coffee business for a good many years and naturally enjoy all the advantages, and possibly some special privileges, incidental to enormous buying; but we have our expenses to meet, and we do like a little bit of profit.

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